Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01-17-	0,6	Day:	Theeday.		
BREAKFAST – A			s Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg, Turkey sacon			160
Hot Cereal	150 or More	Scramble egg, Turkey sacon French Toast			60.
Juice	40				
Milk	38 - 40	milk mandarine.			40.
		mandarial.			40.
					10
LUNCH – Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	s Signature:	Arrival	Reheate
Meat	Temperature	4 ()		Temp	Temp
Stew	160 or more	turkey burger vege salaal.			160.
Hot Starch	150 or more	uege sapaet.		-	40
Hot Vegetables	160 or more			ļ	
Canned fruits/Pudding	40 or less	tomatoe soup		 	180
Califica Hulls/I udding	40 01 1655	chopped fruits assorted tena sondwick. milk			40.
		fund vandwick.		ļ	40
	<u> </u>	m1/k			
DINNER – Arriv No. of Meals:	/al Time:	/7Ø Officer	's Signature	•	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	fish fillef ag			Net
Stew	160 or more	rice			186
Soup	175 or more	egg sorp.			188
Hot Vegetables	160 or more	<u>.</u>			
Canned fruits/Pudding	40 or less	dinner roll			4

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Hash brown		Temp.	160.
Hot Cereal	150 or More	Potatoes.			160.
Juice	40	Ranana muffin			88.
Milk	38 - 40	milk			40.
		Jelly croekers apple			
		craekers			40.
		apple			40.
No. of Meals:	Actural	Manu/How meal is enaled	er's Signature:	ή	Reheated
No. of Meals:					
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
	Actural Temperature			Arrival	Reheated Temp
Description	Temperature	Pork chop	Quantity	Arrival	Temp
Description Meat	Temperature	Pork chop	Quantity	Arrival	Temp /60'
Description Meat Stew	Temperature 110 - 140 160 or more	Pork chop	Quantity	Arrival	Temp /60' /60' /60'
Description Meat Stew Hot Starch	Temperature 110 - 140 160 or more 150 or more		Quantity	Arrival	Temp /60' /60' 40'
Description Meat Stew Hot Starch Hot Vegetables	Temperature 110 - 140 160 or more 150 or more 160 or more	Pork chop mix vege Winner roll waldorf eglad	Quantity	Arrival	Temp /60' /60' /60'

Generally, Temperature standard are:

Stew

Soup

Milk

Hot Vegetables

Canned fruits/Pudding

• Creamed Items and Hot Cereals: 150 Deg. F, or more

milk.

• Vegetables and Stews: 160 Deg. F, or more

160 or more

175 or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

80

180

40'

40

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time	: <u>0730</u> Office	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Panoake bacon			140.
Hot Cereal	150 or More	Pancake, baçon, crackers,			40'
Juice	40	friel!			40
Milk	38 - 40	frice.			40
		brange			(y)
LUNCH – Arriva No. of Meals:	l Time:	1205 Offic	er's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken			140
Stew	160 or more	rice			180
Hot Starch	150 or more	titiyas			40
Hot Vegetables	160 or more	local seasoned vege. French island mix finit.			40
Canned fruits/Pudding	40 or less	French island mix fuit.			40
		mi/k			4
DINNER - Arriv	val Time:	Offic	cer's Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	Beef			160
Stew	160 or more	rice			160
Soup	175 or more	somp			180
Hot Vegetables	160 or more	-lian and mill			1.5-

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

• Creamed Items and Hot Cereals: 150 Deg. F, or more

neilk

• Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

40

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A			er's Signature:_	, , , , , , , , , , , , , , , , , , , 	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boiled egg		X CAIP.	160,
Hot Cereal	150 or More	punckin coup.			180.
Juice	40	pumpkin soup.			40.
Milk	38 - 40	milk			40.
		bread	•		40
		Grangs			40.
		crackers.			40.
Meat	110 - 140	Chickan		Temp	Temp
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
\ /	Temperature			Temp	Temp
	160 or more	Chicken			
Stew				<u> </u>	+tel
Hot Starch	150 or more	Niu			1hb.
Hot Vegetables	160 or more	Hinfry regl. grapes dinner roll		-	80.
Canned fruits/Pudding	40 or less	grapes dinner roll			40.
		milk ,			46.
	<u>]</u>	Jandwich.		1	40
DINNER – Arriv	vol Timo.	1735 Offic	cer's Signature		
No. of Meals:	var Imic	——————————————————————————————————————	cer's Signature	•	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Most	Temperature		Portion	Temp.	Temp.
Meat	-l				1
Stew	160 or more	sufstew.			149.
Soup	175 or more	carrot			LO.
Hot Vegetables	160 or more	rice.			110,
Canned fruits/Pudding	40 or less	dinner roll		1	40

Generally, Temperature standard are:

Milk

• Creamed Items and Hot Cereals: 150 Deg. F, or more

milk apple

• Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01.13	0,6	Day:	Friday.		
BREAKFAST – A No of Meals:	arrival Time:	Officer's S	Signature:_		· —
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				1
Hot Cereal	150 or More				
luice	40				
Milk	38 - 40				
LUNCH – Arriva No. of Meals:	l Time: la	Officer's	Signature:		4
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate
Meat	110 - 140	tect.			tleD.
Stew	160 or more	rice			140
Hot Starch	150 or more				
Hot Vegetables	160 or more	vege salat			40
Canned fruits/Pudding	40 or less	dinner roll		-	40
		Jella		 	48
		milk a senduich.			140
DINNER – Arriv No. of Meals:	val Time:		Signature	•	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	Buffered fish			140
Stew	160 or more	Steomed rich			1 Les
Soup	175 or more	Miss soup.		1	1881
Hot Vegetables	160 or more	cabhagy, chrrots a bell pepper		-	60
Canned fruits/Pudding	40 or less	Caulay, carrols 4 sell pepper			100
Milk	40 or Less	mile	_	-	-
IVIIIA	70 01 LC33	1 1111			40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01:12:t) lø	Day:	Thrusday.		
BREAKFAST – A No of Meals:		17H Officer	r's Signature:_		-
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French forst turkey bacon			140.
Hot Cereal	150 or More	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -			1.70
luice	40				
Milk	38 - 40	milk.			40.
LUNCH - Arriva No. of Meals:	l Time:	1208 Office	er's Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	Bake chicken.		<u> </u>	140.
Stew	160 or more				
Hot Starch	150 or more	bake potatoes			160
Hot Vegetables	160 or more	Peas arrots.			40
Canned fruits/Pudding	40 or less	bake potatoes peas, carrots. raising pincapple salad. dinner roll			40
		dinner roll			40
		Senduich. milk			40
DINNER – Arriv No. of Meals:	val Time:	/7.170 Office	er's Signature	:	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature		Portion	Temp.	Temp.
Stew	160 or more	Pork			140
Soup	175 or more	rice			ולצו
Hot Vegetables	160 or more	vege soup.			140
	<u> </u>	vege soup. erab + brocholisoup. dinner roll.		 	160
Canned fruits/Pudding		dinner roll.			40.
Milk	40 or Less	milk		1	40.

Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

Sandwich.

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:	07a 0 Officer	r's Signature:_		<u>.</u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg, Hash brown.	:		les
lot Cereal	150 or More	brown Partatoes.	2.		160
uice	40	dnice.			
Milk	38 - 40	milk			40.
		butter wheat toast.			40.
		(Jelly			40.
LUNCH – Arriva No. of Meals:	l Time:	Office	er's Signature:		
Description .	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature			Temp	Temp
Meat	110 - 140	ground beef			[le0^
Stew	160 or more	`		<u> </u>]
Hot Starch	150 or more	mash potatoes.		İ	160
Hot Starch Hot Vegetables	150 or more	mash potatoes.			
	l	mosh potatoes. Isoviled vege. Jinner roll			160
Hot Vegetables	160 or more	mosh potatoes. broiled vegs. dinner roll waters.			1 60°
Hot Vegetables	160 or more	mash potatoes. broiled vegs. dinner roll wafers. milk. & peach.			160
Hot Vegetables	160 or more 40 or less	milk. & peach.			160 40
Hot Vegetables Canned fruits/Pudding DINNER — Arriv	160 or more 40 or less val Time: Actural	milk. & peach.	er's Signature:	Arrival	1 W YC YO YO Reheat
Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: Description	160 or more 40 or less val Time: Actural Temperature	Menu/How meal is cooked	er's Signature:		りい つら いり いっ で Reheat Temp
Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: Description Meat	40 or less Val Time: Actural Temperature 110 - 140	Menu/How meal is cooked Park	er's Signature:	Arrival	Peheat Temp
Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Perk rice	er's Signature:	Arrival	Reheat Temp
Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Park rice Onion Soup.	er's Signature:	Arrival	Reheat Temp
Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked Park rice Dnion Sorp. Broccoli Salach	er's Signature:	Arrival	Reheat Temp
Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Park rice Onion Soup.	er's Signature:	Arrival	Reheat Temp

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 0 · 0 ·	0,6	Day:	Tues da	1	
BREAKFAST – A	arrival Time	: <u>0780</u> Officer'	s Signature:_		:
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	commble eaa	,		160
Hot Cereal	150 or More	coramble egg			40
Juice	40	1 -11/4			cpo
Milk	38 - 40	nilk			iqu
LUNCH – Arriva No. of Meals:	l Time: <u>l</u>	Q17 Officer	's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	tlam			160
Stew	160 or more	escalloped apples steamed topioca		 	160
Hot Starch	150 or more	Steamed topioca			160
Hot Vegetables	160 or more	basil tomatoes			40
Canned fruits/Pudding	40 or less	dinner roll.			40
		milk			40.
		milk Han a chesel sandwich.			40
DINNER - Arriv	val Time:	1710	r's Signature		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature		Portion	Temp.	Temp.
Stew	160 or more	Corn Cras soup.			160
Soup	175 or more	rice		-	1 les
Hot Vegetables	160 or more	aspargans of chesse sauce			20
Canned fruits/Pudding	40 or less	drange.			41
Milk	40 or Less	milk,			70 70
		Ham & chesse sandwich.			4

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01.09	7	Day:	7	2	
BREAKFAST – A No of Meals:	Arrival Time:	Ob55 Officer's S	Signature:_		<u>.</u>
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature	Q-2-15 6 1 1 1 1		Temp.	Temp.
Hot Cereal	150 or More	Scrmart Ecgy, wheat toost coup observe.	 		
Juice	40	COLD CEREN.			40.
Milk		Jelly.	 		40.
MIIK	38 - 40	milk	-		40.
LUNCH – Arriva No. of Meals:			Signature:	·	•
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Idalian Assach Hi		Temp	1600
Stew	160 or more	Malian Spagetheti Pasta			140:
Hot Starch	150 or more	truck hread			
Hot Vegetables	160 or more	Salad -/ olive oil			40
Canned fruits/Pudding	40 or less	Orange.		 	40°
		mile			40
		Sand wich			yo.
DINNER - Arriv	val Time:	1720 Officer's	Signature	·	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140	mushroom soup Chicken cacciatore.			160
Stew	160 or more	rice			140
Soup	175 or more	Squash W/corrots + hellpapper.		-	160.
Hot Vegetables	160 or more	1000			/ 100 1
Canned fruits/Pudding	40 or less	Doner roll water melon			UA

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: $0 \cdot 0 \cdot 0$	le,	D	ay: Junday	•	
BREAKFAST – A	Arrival Time:	0710 O	fficer's Signature	2:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast		;	40.
Hot Cereal	150 or More				1 1
Juice	40				
Milk	38 - 40	milk			40.
		turkey bacon			40.
		furkey bacon graham crackers			40.
		brange.			40.
LUNCH – Arriva No. of Meals:	l Time:	1200	Officer's Signatur	·e:	
Description	Actural Temperature	Menu/How meal is cooked	Quantit	y Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more	Chicken soup.			160'
Hot Starch	150 or more	nice			160.
Hot Vegetables	160 or more	tomatoe salud			40.
Canned fruits/Pudding	40 or less	Banana, curra oupe			40.
		nik			40.
		Panut motter sondwich.			40
DINNER – Arri No. of Meals:		1715	Officer's Signatu		· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quanti Portic	• 1	Reheated Temp.
Meat	110 - 140	scaford stirrfy w/vegc.			140'
Stew	160 or more	rice.			luo.
Soup	175 or more	vege sarp.			170'
Hot Vegetables	160 or more	butter corn.			140.
Canned fruits/Pudding	40 or less	Mandarin orange.			401
Milk	40 or Less	" of K			40
		Parnet + Jelly sandwich			LIO'

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01.07.1	06		Day: Sat	aday.		
BREAKFAST – A	arrival Time:	0800	Officer's Sig	gnature:_		<u> </u>
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated
<u> </u>	Temperature				Temp.	Temp.
Eggs/Omelet	140 or More	bread		<u> </u>		40.
Hot Cereal	150 or More	chicken somp. orange juice				160.
Juice	40	pronge inice				40.
Milk	38 - 40	milk				40.
		banana				40.
		cake.				40.
		Jelly.				40.
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
No. of Meals:						T: -
F		and the second s		& remains,	1	1
Meat	110 - 140	Chesel burger my fries.				160.
Stew	160 or more					
Hot Starch	150 or more					
Hot Vegetables	160 or more					
Canned fruits/Pudding	40 or less	iellow				67
		cake				40.
		vanduich.				40.
DINNER – Arriv No. of Meals:	val Time:	1740	Officer's S	ignature		
Description	Actural	Menu/How meal is cooked	l	Quantity	Arrival	Reheate
Meat	Temperature	Turker		Portion	Temp.	Temp.
Stew	160 or more	Turkey. Nicl. Beef adoho.				
Soup	175 or more	G.Call		11 - 11 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1		160
Hot Vegetables	160 or more	peer adono.			-	160
Cannad fruits/Pudding	_1_:	vege sonp				160

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01:04:	o,u	Day:	trida	y ·	
BREAKFAST – A No of Meals:	arrival Time:	Officer's	Signature:_	·	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Poached egg 4/ ham			140.
Hot Cereal	150 or More	butter wheat toast			ito.
Juice	40	Poached egg, of ham butter which toast coreal, jelly jnice grapes mik			40.
Milk	38 - 40	mik			40.
		orange.			40.
LUNCH – Arriva No. of Meals:	l Time:	WID Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ chicken		Temp	140.
Stew	160 or more	green beans,			168.
Hot Starch	150 or more	pice		 	160.
Hot Vegetables	160 or more	rice Potatoesalact		 	40.
Canned fruits/Pudding	40 or less	dinner all Truck anner			40.
		milk			40.
		Minner roll Fresh grapes milk Tuna sanchuich.			40.
DINNER – Arriv No. of Meals:	val Time:		s Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Mahi Mahi u/ yarfar sauce.			140.
Stew	160 or more	rice			140
Soup	175 or more	Spinach			60
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	dinner roll			40
Milk	40 or Less	milk beef sandwich			40-
	 	1		- 	40.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 01.05	0,6	Day:	hrmeday		
BREAKFAST – A No of Meals:	rrival Time:	O7/O Officer's Sig	gnature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Dascakes ham		Temp.	140·
Hot Cereal	150 or More	parcakes, ham orange, juice milk graham crackers urange.			190
Juice	40	property is a	<u> </u>	 	to,
Milk	38 - 40	mile	·		40.
		andron concrete	·	1	40'
		Grana!		 	40.
				+	
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	Temperature			Temp	
Stew	160 or more	Roas Turkey			140.
Hot Starch	150 or more	(Const. 1)			1m:
Hot Vegetables	160 or more	Jeason pear of corrots.		-	40.
Canned fruits/Pudding	40 or less	Season peas w/ corrots. Sweet Potatoes. Sinner roll, honey dew. milk wafers presh fruit.			/60.
- Camilea Maris Ladding	70 01 1033	- 11		 	40'
		mik			40.
		waters prest trust.			40.
DINNER - Arriv	val Time:	Officer's S	Signature	::	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140	Ground but w/ mushrooms.			140
Stew	160 or more	rice			160
Soup	175 or more	Onion soup.			170.
Hot Vegetables	160 or more	tometoes saled			40.
Canned fruits/Pudding	40 or less	dinner will and who who			1/0 .

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, thlsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - Arrival Time: 0715 One of Meals: Description Actural Temperature Tried rich Menu/How meal is cooked Temperature Tried rich Menu/How meal is cooked Temperature Tried rich Menu/How meal Sooked Milk 38 - 40 Milk 38 - 40 Milk Menu/How meal Sooked Me	fficer's Signature:Quantity	Arrival Temp.	Reheated Temp.
Description Actural Temperature Eggs/Omelet Hot Cereal 150 or More Hot Cereal Juice 40 Milk 38 - 40 LUNCH - Arrival Time: 100 No. of Meals: Description Menu/How meal is cooked Temperature Menu/How meal is cooked Menu/How meal is cooked Temperature Menu/How meal is cooked			Temp.
Hot Cereal 150 or More Pattered foast bread Juice 40 Milk 38 - 40 LUNCH - Arrival Time: 60 No. of Meals: Description Actural Temperature Meat 110 - 140 Stew 160 or more Hot Starch 150 or more mash potefoes. Hot Vegetables 160 or more green beans Canned fruits/Pudding 40 or less orange + waffles. packed dinner roll. milk DINNER - Arrival Time: 725			140.
Hot Cereal Juice 40 Milk 38 - 40 LUNCH - Arrival Time: 1000 No. of Meals: Description Actural Temperature Meat 110 - 140 Stew 160 or more Hot Starch 150 or more Hot Vegetables 160 or more Hot Vegetables 160 or more Canned fruits/Pudding 40 or less DINNER - Arrival Time: 1725			1
LUNCH - Arrival Time: 1200 No. of Meals: Description Meat 110 - 140 Stew 160 or more Hot Starch Hot Vegetables Canned fruits/Pudding Temperature Menu/How meal is cooked Tem			
LUNCH - Arrival Time: 1200 No. of Meals: Description Meat 110 - 140 Stew 160 or more Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arrival Time: 1725			(p).
No. of Meals: Description Actural Temperature Meat 110 - 140 Stew 160 or more Hot Starch 150 or more Hot Vegetables Canned fruits/Pudding 40 or less DINNER - Arrival Time:			40.
No. of Meals: Description Actural Temperature Meat 110 - 140 Stew 160 or more Hot Starch 150 or more Hot Vegetables Canned fruits/Pudding 40 or less DINNER - Arrival Time: 1725 Menu/How meal is cooked Temperature Menu/How meal is cooked Menu/How meal is cooked Temperature Menu/How meal is cooked Tourish washroom. Menu/How meal is cooked Tourish washroom. Menu/How meal is cooked Tourish washroom. Menu/How meal is cooked Temperature Menu/How meal is cooked Tourish washroom.			
Temperature Meat 110 - 140 Stew 160 or more Hot Starch 150 or more Mosh potetoes. Ganned fruits/Pudding 40 or less DINNER - Arrival Time: 1725	fficer's Signature:		
Meat Stew 160 or more Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arrival Time: 1725 hambigur steak w/mushroom mash potetoes. green beans orange + waffles. particles dinner roll.	Quantity	Arrival Temp	Reheated Temp
Hot Starch Hot Vegetables Canned fruits/Pudding Hot Vegetables Canned fruits/Pudding Hot Vegetables Hot Vegetables France Fra		20	
DINNER - Arrival Time: 1725	,,,,,		140.
DINNER - Arrival Time: 1725		-	170.
DINNER - Arrival Time: 1725		 	140
DINNER - Arrival Time: 1725		 	40.
DINNER - Arrival Time: 1725	7		100.
DINNER - Arrival Time:			to.
	Officer's Signature:		
Description Actural Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat 110 - 140 \mathcal{D}_{-} 4 / : a c	Portion	Temp.	Temp.
Meat 110-140 Pork loins Stew 160 or more rice		+	160.
Soup 175 or more			100
		-	1/5:
Canned fruits/Pudding 40 or less mardarin orange.		1	40'

Generally, Temperature standard are:

Milk

• Creamed Items and Hot Cereals: 150 Deg. F, or more

dinner roll

• Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Sandwich.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40.

Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>01 · 03 ·</u>	0,6	Day:	Tuesday.		
BREAKFAST – A No of Meals:	arrival Time:	Officer'	s Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	· · · · · · · · · · · · · · · · · · ·		remp.	T CARP.
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				
LUNCH – Arriva No. of Meals:	l Time:	//JT Officer	's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	grilled turkey			140.
Stew	160 or more				
Hot Starch	150 or more	rice.			160
Hot Vegetables	160 or more	Italian gerden soup.			160
Canned fruits/Pudding	40 or less	notestero verenne			40'
		sordwich			. ترمي
		milk			yo
DINNER – Arriv No. of Meals:	val Time:	1710 Officer	·'s Signature		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature	B. L. Marca lines	Portion	Temp.	Temp.
Stew	160 or more	fish florentines			160
Soup	175 or more				160
Hot Vegetables	160 or more	crab soup			
Canned fruits/Pudding	40 or less	zucchini W/O mion 4 fonetucs.			160
Milk	40 or Less	vege sadad			40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

40

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	O720 Office	r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble ega	140:		140
Hot Cereal	150 or More	Scramble egg, Hush brown by Potatocs	120		160
luice	40		13.		
Milk	38 - 40	Wilk.			40.
		Apple muffin Jelly Gratu Crakers + Apple.			
		1elly			40
		gratil Crakers + Assalu.			40
LUNCH – Arriva No. of Meals:			er's Signature:	1	P.1
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled B.B.D. Pork - Care		Zomp	160.
Stew	160 or more	Grilled B.B.D. Pork shop, Niced fresh vege. Dinner roll			40
Hot Starch	150 or more	Dinner roll		1	
Hot Vegetables	160 or more	wix salad			40.
Canned fruits/Pudding	40 or less	mile			40.
		Home chisy sondwich.			40
DINNER - Arriv	val Time:	1675 Office	er's Signature	•	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Chicken dumplings			160
Stew	160 or more	Chicken dumplings formed nice			160.
Soup	175 or more	1			
Hot Vegetables	160 or more	Strand procedi			140.
Canned fruits/Pudding	40 or less	dinner roll cantalop.			40
Milk	40 or Less	mile			40
	<u> </u>	Ham + chuse sand-ich.			40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: Ol. Ol	0,4	Day: Su	nday.		
BREAKFAST – A No of Meals:	arrival Time:	0749 Officer's Sig	gnature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Cirilled Ham	1		140'
Hot Cereal	150 or More	Pancakes.	2		160
luice	40	duice	1 .		, , , , ,
Milk	38 - 40	milk	1		
LUNCH – Arriva No. of Meals: Description	Actural Temperature	Officer's S Menu/How meal is cooked	ignature: Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Charelle as a detains	1	Temp	1 lop
Stew	160 or more	Chessibuger & Fries			1 0
Hot Starch	150 or more				
Hot Vegetables	160 or more		· · · · ·	1	
Canned fruits/Pudding	40 or less	Apple & mix fruit	1		40.
		pails	1		49,
		nulle sandwich	1		40.
DINNER – Arri No. of Meals:	val Time:	1725 Officer's S		: 4	,
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Pet Poast Ygrovy	302		170.
Stew	160 or more	steamed rich	2/3c		160.
Soup	175 or more	Acarty vege soup.	١		170
Hot Vegetables	160 or more	Wix saluel	1		40,
Canned fruits/Pudding	40 or less	Homewoode white roll / 2-peach halt	1.		40.
Milk	40 or Less	milk	14.		40
		F (11:	1		100

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less